PRECISION GRILLING

JUST ADD HEAT!

Meet the Number One Grill Surface



OVER 250,000 GRILLGRATES SETS SOLD

#GRILLGRATEFUL

Contents

Welcome 1
A Note From Brad 2
Safety Information 4
Charcoal and Pellet Grills 5
Gas Grills 6
Seasoning and Cleaning 8
Advanced GrillGrate Tips 10
Flank Steak 12
Grill Steak Like a Champion 13
Turkey Burger 14
Meet the Perfect Hamburger 15
Bacon Wrapped Chicken 16
Juicy Chicken Without the Bonfire 17
Beer Bath Brats 18
Pork, Lamb and Other Meats 19
Sizzling Marinated Salmon 20
Don't be Afraid of Fish and Seafood 21
Grill Veggies for "Grate" Health 22
Stuffed Sweet Onion 24
Appetizers 25
Breakfast Pizza 26
Grill "Grate" Pizzas and Quesadillas 27
Desserts 28

Welcome To The Grilling Lifestyle!

You've now joined the ranks of BBQ champions, renowned chefs, leaders in the food and restaurant industry and more importantly, backyard grillers across the USA. Get ready for grilling magic with GrillGrates. Taste some of the choice content we've served up at GrillGrate.com!



New Owners Page
Register Your GrillGrates



Care & Cleaning



Grate Techniques



Grate Recipes



Healthy Grilling



You Can Grill This



Be Prepared for the Difference a Grate Makes!

Dear Grate Customer,

We hope you enjoy your new GrillGrates. We are passionate about grilling and hope you will enjoy years of tasty meals with friends and family.

Since 2007, we have worked hard to develop our products and improve the functionality and effectiveness of ANY grill and solve age old grilling challenges. The result? A patented three-dimensional design that is highly conductive, evens out hot and cold spots, and converts much of a grill's heat into infrared heat. The bottom plate blocks flareups, while the valleys trap juices that vaporize and sizzle back into the food for added moisture. You will enjoy juicy flavor, perfect sear marks, and many great stories around the dinner table. Of course breakfast and lunch are also good times to grill!

Like the meals we have come to enjoy with our own families, we are confident GrillGrates will transform your grilling experience too. **GrillGrate. Eat Well.**

— Brad Barrett



REGISTER YOUR GRATES FOR A CHANCE TO WIN!

YODER SMOKER YS480

MASTER THE GRILL

"I have been using my GrillGrates for three months now and I had no idea what I was missing. They are by far the best BBQ product on the market if you truly love to grill *anything*!"

- Albert B., Corona, CA



Clean your grease trap



Watch your heat



Watch for sharp edges







Place GrillGrates on top of the existing grates of kamado, round charcoal kettles and pellet grills

Prior to First Use, Clean Your Grease Trap, and Inspect Your Burners and Flame Tents

Leave flame tents in place. Check for excessive grease and debris in the grill and empty your grease trap. This will help prevent flames from igniting grease and debris in the bottom of your grill. Should a grease fire occur, turn off the burners and leave the lid closed until the fire is out. Do not attempt to put out a grease fire with water.

Watch Your Heat. Your Grill Will Run Hotter!

The GrillGrate surface runs 150°-300°F/65°-149°C hotter than the temperature reads on your hood. Ideally you have a bit of space on either side (left and right) of your grill. That space will allow heat to escape from beneath the GrillGrates and help keep heat from building up under the GrillGrates.

No High Heat Burnoff

High heat burnoff can remove the seasoning and damage your grill and grates. Unattended high heat burnoff is unsafe and unnecessary. When you are finished grilling, close down all the vents. Brush grill during warmup before your next cook.

Watch for Sharp Edges

Be careful of sharp edges especially on rounded GrillGrate sets for Kamado and round charcoal grills. Take precaution when handling and cleaning.

Do Not Use Skillets, Stones, or Foils on Top of GrillGrates

This can build and trap heat, and over time it can warp the GrillGrates.

Grill Brushes Should Be Checked on a Regular Basis

AVOID metal bristle brushes when possible. Grill brushes should be checked for loose bristles and replaced on a regular basis. Replace your brush if bristles are loose or are found on the cooking grate.

Charcoal & Kamado Grills

Place GrillGrates on top of the existing grid when coals are no longer flaming and allow to warm up for 10 minutes. GrillGrates enable protected high heat “direct” grilling. This allows you to use more of your grill surface. GrillGrates reduce the need for indirect grilling and safe zones when grilling hot and fast on charcoal grills.

Kamado Warning: *GrillGrates raise the temperature of the grill surface up to 300°F hotter than the dome temperature. If the dome temperature reads 750°F, the GrillGrate temp is likley to be 1000°F. Max heat 850°F. GrillGrates melt at 1200F.*

Pellet Grills

Preheat the grill with GrillGrates in place to the desired temperature. Your pellet grill will run hotter with GrillGrates and deliver true searing. GrillGrates enable higher heat cooks by concentrating the heat of the grill and driving the heat up the cooking rails. The end results are bold sear marks like you get on a traditional grill. GrillGrates convert a pellet smoker into a pellet grill and deliver bold sear marks.

Expect Higher Surface Temperatures When Adding GrillGrates to Grill Surfaces.



Pellet Grills
Up to +200°F



Charcoal Grills
Up to +250°F



Gas Grills
Up to +250°F



Kamado Grills
Up to +350°F

Gas Grills



Interlock male and female panels

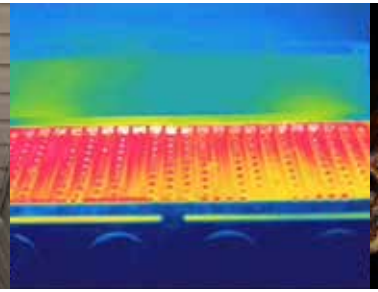




Two options: place GrillGrates on top of existing grates or replace your grates with GrillGrates



Your gas grill is better than new with GrillGrates



Even heating allows you to use all of your grill



GrillGrates block flareups on gas grills

GrillGrates On Gas Grills

Preheat the grill with GrillGrates in place to the desired temperature. Your grill will run hotter with GrillGrates. GrillGrates eliminate hot and cold spots and improve the efficiency of gas grills.

Watch Your Heat!

Adjust your temperature down as you learn GrillGrates' heat impact on your grill. If you have replaced your existing grates, your grill will run even hotter. GrillGrates trap more heat and run hotter on less gas.

Before First Use Clean Your Grease Trap Inspect Your Burners And Flame Tents

Leave flame tents in place. Check for excessive grease and debris in the grill and empty your grease trap. This will help prevent flames from igniting grease and debris in the bottom of your grill. Should a grease fire occur, turn off the burners and leave lid closed until the fire is out. Do not attempt to put out a grease fire with water.

GRATETIP: REMOVE EMITTER TRAYS ON INFRARED GRILLS.

Keep Hood Temperature Below 700°F/371°C

This avoids warping or burning your GrillGrates on gas grills. The GrillGrate surface runs 100-200°F/38-93°C hotter than the hood temperature reads!



MAX HEAT
850°F / 454°C

If your hood temperature is 300°F, then your GrillGrate temperature will be closer to 400°F-450°F.

Set-Up For Two Zone Grilling

When you have four or more GrillGrates on your grill you can disconnect them and put the gap in the center of your grill. This breaks the conductivity of the GrillGrates and allows you to create two heat zones on your gas grill. If you have a perfect fit front to back and side to side you may need to remove a panel for low heat cooks and two-zone cooking. This will help prevent heat buildup.

Push Debris To The Back

Tight-fitting GrillGrates don't have a space in the back to shovel debris off the GrillGrates into the grill. While this keeps the inside of your grill cleaner, it does result in buildup and debris on top of the GrillGrates. We suggest shoveling the debris to the back with the GrateTool. Periodically remove your GrillGrates and knock the debris off of them into the trash can.

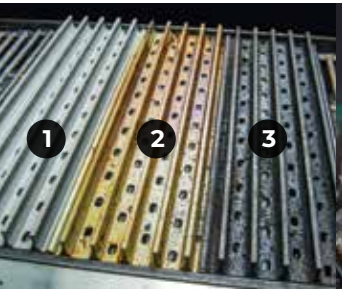
GRATETIP: TURN ONE SIDE TO LOW, THE OTHER TO HIGH. DISCONNECT THE GRATES TO CREATE A SPACE FOR TWO-ZONE COOKING.

GRATETIP



Use the flat side of GrillGrates for an overall sear without the fat because it drains through the holes. Grill burgers, scallops, pizzas, steaks and more.

Seasoning and Cleaning



Sequence of seasoning over time





Use our specially formulated food safe Grill and Grate Cleaner along with our custom-designed GrillGrate tools for cleaning

Get the Seasoning Started

Use an onion on hot GrillGrates to season the rails. An onion creates a hard patina on the rails. Otherwise, use grill spray or canola oil sparingly on top of the raised rails the first few times you grill. This will become unnecessary as GrillGrates season with use. Avoid over-cleaning in the beginning to allow the grates to season.



GRATETIP: GRILL FATTY FOODS THE FIRST FEW TIMES UNTIL THE GRATES HAVE BECOME NONSTICK. DON'T USE OLIVE OIL. IT SMOKES AT 400°F AND GETS STICKY.

Cleaning

Clean the rails during warmup with the GrateBrush or any grill brush. Use the GrateTool™ to keep debris out of the valleys. For deeper cleaning, soak GrillGrates in hot soapy water and scrub with a sponge or brillo pad. With proper use & care, GrillGrates will outlast your grill!



Clean the valleys with our custom designed GrateBrush

GRATETIP: DON'T PERFORM A HIGH HEAT BURNOFF AFTER GRILLING, THIS ONLY BAKES ON DEBRIS. TURN OFF YOUR GRILL AND ENJOY YOUR MEAL. BRUSH GRILLGRATES DURING WARM UP FOR EASY CLEANING.

GRATETIP

GUIDELINES & PRECAUTIONS

With proper use & care, they will outlast your grill.



MAX HEAT 850°F / 454°C



NO DISHWASHER



NO OVEN CLEANER

Warning: *Do not put in the dishwasher. Do not use oven cleaner, or harsh caustic cleaners.*

"And now I can finally tell you what I've told pretty much every single gas grill owner I've talked to since I ran my tests: If you really want to turn your grill into a beast, you need to get a GrillGrate. (Yes, I sound like a shill. No, this is not an ad—I really am this enthusiastic about it.)"

- Daniel Gritzer, Serious Eats Magazine











Advanced Grill Tips

Flip your GrillGrates over for a flat surface to use as a griddle. You can grill vegetables and griddle your burgers and steaks!

Know your GrillGrate temperature by using an infrared laser thermometer. Instantly know the exact temp of your GrillGrate surface. Keep in mind, the GrillGrate surface temp is always higher than the hood temp.

A digital thermometer is essential. Grilling is not just about timing. It is about grilling to your ideal internal food temperature.

Digital Thermometers

Two-Zone Grilling on gas grills is very effective with GrillGrates. Separate GrillGrates to create a gap to break the conductivity. Run one side hot to sear and the other side low or off to roast vegetables.

Throw some pellets or wood chips in the valleys five minutes before grilling to create instant smoke at grill temps above 400°F.

Grate Techniques



"We were skeptical at first, now we cannot imagine grilling without GrillGrates." - Chef Nello Gioia, Ristorante Bergamo, Greenville, SC

Flank Steak



An underrated cut of beef that is often incorrectly sliced

INGREDIENTS

1.5 pound flank steak will serve 4 people
Cavender's Greek seasoning

PREPARATION & GRILLING

Bring flank steak to room temperature and season. Place steak slightly diagonal on GrillGrates. Lift and twist (1/2 twist) after 3 minutes. Turn steak at 5-6 minutes, depending on how hot you are grilling. Grill to finish. Aim for internal temp of 120°F in the thickest part knowing that it will raise slightly and the thinner parts will be less rare.

Grill high heat 500-600°F at the GrillGrate surface.
Grill for a total of 8-10 minutes depending on thickness.
Rest 5 minutes before slicing.
Slice thin on a sharp diagonal against the grain.

Grill slices of slightly oiled italian bread and serve with sauteed onions and mushrooms for an open-faced steak sandwich.



Find this and many more recipes at **GrillGrate.com/recipes**

Grill Steak Like A Champion







GrillGrates have been used by World Championship Steak Cookoff® champions for many years

You will stop ordering steaks at restaurants once you've grilled your best steak at home with GrillGrates! A steak's flavor comes from fat (marbling), but fat is also a perfect fire starter, resulting in charring flareups which can quickly ruin a steak. **With GrillGrates your steak is protected in a moist, sizzling environment, sear-marks are "flavor bars", and drippings are "flavor bombs"!** The infrared heat generated by GrillGrates cooks meat juicier and more tender.

GRATETIP: THE SECRET TO A PERFECT STEAK IS

- HIGH HEAT
- MINIMAL FLARE-UPS
- FLAVORFUL JUICES SIZZLING BELOW THE STEAKS



GRATETIP

- Grill Steaks **HOT** 550-700°F at the GrillGrate (500-600°F at the dome on a gas grill). Dial in the sear marks from golden brown (550°F at the GrillGrate) to crunchy dark (700°F+).
- Use an Instant Read Thermometer and grill to your perfect internal temperature. **Perfect Temp: Rare 120°F • Medium Rare 130°F • Medium 140°F**



Turkey Burger



Grill lean meat, big flavor with less fat

INGREDIENTS

For every 1 1/2 pounds of ground turkey add:
1/2 package of dried onion soup
1 tbsp soy sauce
1 egg (or use 2 egg whites)
2 tbsp of finely chopped fresh green onions
2 tbsp of finely chopped fresh parsley, or 1 tbsp dried parsley flakes
1 tbsp sweet red pepper finely chopped





PREPARATION & GRILLING

Combine ingredients in a bowl and form patties. Place on grill and quarter turn at 5 mins.

Grill med/high heat 450-500°F at the GrillGrate surface.
Grill for total of 12-15 minutes.

Add your favorite toppings: red onion, lettuce, avocado, carrot slaw etc.

Meet the Perfect Hamburger



Hamburgers will be juicier, plumper, and perfectly seared

No more broken, burned, or dry burgers. Flareups and sticking are the two biggest challenges when grilling hamburgers. With flareups tamed, you can confidently fill the grill with hamburgers, and take it another level with stuffed burgers, lean burgers, turkey, and portobello mushroom burgers. The GrateTool™ makes turning burgers an art form, not a hope and a scrape. Leaner meats will not dry out. Grill lean beef hotter and a bit faster for juicy medium rare .



Juices vaporize in the valleys for added moisture & flavor.



Mac and cheese stuffed burger

GRATE TIP

Grill hamburgers **HOT** 550-700°F at the GrillGrate (500-600°F at the dome on a gas grill). Dial in the sear marks from golden brown (550°F at the GrillGrate) to crunchy dark (700°F+) when grilled on the flat side.



Bacon Wrapped Chicken



Be confident with bacon and marinades on the grill



INGREDIENTS

4 boneless, skinless chicken breasts
8 thick slices of bacon (our personal favorite: pepper bacon)
Grill Pinz™ by GrillGrate

PREPARATION & GRILLING

Wrap each chicken breast with 2 thick slices of bacon and secure with the Grill Pinz™.
Place on grill and roll and twist every 5 mins.

Grill med/high heat 450-500°F at the GrillGrate surface.
Grill for a total of 15-20 minutes.

Serve with your favorite grilled vegetables.



Don't forget to remove the Grill Pinz™

Juicy Chicken Without the Bonfire



All American BBQ chicken without the fireworks

Your bird will have the tastiest and crispiest skin ever. Try cooking your poultry skin side down to start, using a lower temperature than normal. The end result is beautiful golden brown skin.



GrillGrate sear mark temps:
350-450°F golden brown
500-600°F dark brown



As an alternative to grillng the whole bird, try spatchcocking for a quicker, more even cook. See how easy it is to spatchcock poultry on grillgrate.com

GRATE TIP

- Sauce away! Don't wait until the end of the cook to apply BBQ sauce and marinades. No flareups and the sauce sizzling in the valleys brings added moisture and flavor.
- Grill to internal temperature of 165°F for juiciest results.



Beer Bath Brats



Beer and brats are a winning combination



INGREDIENTS

Your favorite bratwursts
Your favorite beer

PREPARATION & GRILLING

Place brats on the preheated GrillGrates and rotate every 4-5 mins. When the brats split, give them a beer bath by pouring your favorite beer over the brats. Beer will soak into the brats and sizzle in the valleys for amazing flavor.

Grill med/high heat 450-500°F at the GrillGrate surface.
Grill for total of 12-15 minutes.



Pork, Lamb and Other Meats



The added flavor and moisture makes all the difference in any meat

With GrillGrates you'll grill more than restaurant quality steaks and burgers. Pork will be juicier and not dried out. Lamb and duck fats can be extremely flammable. GrillGrates block the flareups and keep the juices sizzling in the valleys.



Bone-in pork chops



Pork crown roast

GRATE TIP

- Grill lamb to rare or medium rare only as it tends to taste gamey at well done temperatures.
- Try reverse sear (slow roast followed by a hot sear) for large cuts of meat such as crown rib roast, prime rib and rack of lamb. Watch the how-to video on grillgrate.com.



Sizzling Marinated Salmon



Be generous with marinades for a boost of flavor

INGREDIENTS

4 salmon filets
Your favorite Asian marinade

PREPARATION & GRILLING

Marinate salmon in a bowl for a few hours ahead of time or just before grilling. Wipe vegetable oil on GrillGrates if they are dry. Place filets on GrillGrates. Turn after 3-4 minutes with The GrateTool™.

Grill med/high heat 400-500°F at the GrillGrate surface.
Grill for total of 8-10 minutes.

Serve with grilled potatoes and bok choy or grill along with any of your favorite vegetables.





Don't Be Afraid of Fish and Seafood



Grilled larger scallops hot and fast on the raised rails or smaller ones on the flat side

No more fish baskets or foil. Grill even the most delicate flaky fish such as halibut, sea bass and trout. The GrateTool™ makes it possible to keep fish intact and handle with ease so filets won't break apart or stick to the grill. Oil first then lightly season, with or without marinade. Grill salmon, tuna, mahi, tilapia hot and fast like a steak.



Tuna steak





Breaded tilapia

GRATE TIP

- Use two skewers on scallops and shrimp so they don't spin when turned.
- Save some marinade to pour over the fish during grilling for sizzling flavor. Your grill never sounded so good!



Grill Veggies for Grate Health



Squash, beets, potatoes, peppers, eggplant, onions, and zucchini are best cut in half or quarters.



Get on the Griller's Diet and Never Let Your Meat Grill Alone

Grilling is one of the healthiest ways to get the most out of your vegetables as natural sugars caramelize for the best flavor. Simply toss with olive oil and cracked pepper and grill at 400-450°F. Slice (thick), cut in half, or quarter your vegetables.

GRATETIP: USE TWO SKEWERS ON SMALLER VEGGIES, E.G. BRUSSELS SPROUTS, MUSHROOMS, SMALL SQUASH, FINGERLING POTATOES SO THEY DON'T SPIN WHEN TURNED.

- Use a second grill or two-zone your grill for vegetables. Sear meats on one side and roast vegetables on the other.
- Coat corn on the cob with mayonnaise and seasoning and grill "naked".

Naked Corn Recipe



Stuffed Sweet Onion



Grill and bake mouthwatering cheese and bacon stuffed sweet onion



GrillGrate appetizers for dinner parties and tailgates

INGREDIENTS

6 large sweet onions, peeled, and bottom trimmed off
1/2 cup soft butter
1 cup blue cheese crumbles
8-10 slices of chopped cooked bacon
8-10 grinds of black pepper
1 teaspoon dried thyme
1/4 cup olive oil

PREPARATION & GRILLING

With a small knife scoop out the center of the onion to create an onion "cup" for the filling. Brush onions with olive oil and grill at 500-600°F for 4-5 mins. Turn onions 90 degrees and grill for another 4-5 mins. Remove the onions from the grill and turn the grill down to medium 350-400°F. Combine the ingredients in a bowl and fill each onion cup. Wrap stuffed onions in aluminum foil. Grill the onions for 20-30 minutes with lid down. Remove from foil and serve.





Fill the grill with appetizers and soon your grill will be surrounded by "grateful" people.

Grill foods previously thought too delicate for the fire, such as ravioli, egg rolls, and garlic bread. The GrateTool™ or the GrateTong™ makes handling small, tasty bites easy with no lost soldiers falling through the grill.

Hit the frozen food section of your grocery store for "grate" appetizers!





Grilled fresh ravioli



Stuffed mushrooms



Potstickers from the freezer section

Breakfast Pizza



Impress your guests with breakfast pizza in the morning

INGREDIENTS

All ingredients can be pre-cooked the previous night. Making breakfast pizza is fast and easy with everything made ahead. Use a thick crust pizza dough.

1 Mama Mary's original pizza crust
3 hard boiled eggs chopped
3 pre-cooked red potatoes cut into chunks
6 strips of crispy bacon crumbled
6 cooked spicy or mild sausage patties crumbled
1 cup white country sausage gravy
1 cup of shredded cheddar cheese

PREPARATION & GRILLING

Rub or spray olive oil onto the bottom of the crust. Spread half of the gravy over crust. Add bacon, sausage, egg and potatoes. Pour remaining gravy and sprinkle cheese over the top.

Place pizza on pre-heated GrillGrates and grill on low heat with lid down. Every 5 minutes lift and quarter turn the pizza with the GrateTool.™

Grill low/med heat 350-400°F at the GrillGrate surface.
Grill for approx. 20 minutes.



NOTE: Judge the initial sear marks after 5 minutes to get an indication of how hot you are cooking. If the sear marks are dark when you lift the pizza to check the bottom, you are cooking too hot. Turn down the heat.

Grill Grate Pizzas and Quesadillas



Get creative with quesadillas and pizzas on the grill

No need for fancy equipment, pizza stones or a pizza oven. GrillGrates grill pizza to perfection at 400°F. By keeping GrillGrate temp at or below 400°F you can crisp and not char your crust. This allows for longer baking times for the toppings to cook thoroughly.









Find these and other great recipes on grillgrate.com

GRATE TIP

- Purchase Urban Slicer's Outdoor Grilling Pizza Dough at GrillGrate.com or find partially baked pizza crusts or pizza dough from your local supermarket.
- Every 2-3 minutes lift using the GrateTool™ and quarter turn the pizza to uniformly crisp the crust, and to check if your temp is too high.



Desserts



Surprise your guests with grilled raspberry yummy for dessert

Turn down the grill after dinner for a “grate” grilled dessert. Fruit pizzas and chocolate quesadillas are a warm sweet treat after a nice meal. Fruits caramelize and get sweeter. Grilled pineapple soaked in rum and paired with ice cream is delicious.









Two flour tortillas stuffed with simple ingredients are easy and tasty desserts.

GRATE TIP

- Use the GrateTool™ as a marshmallow stick to make S’mores. Place graham cracker with chocolate on the grates. No campfire required!
- Soak fruit in your favorite liqueur or brandy. We like Grand Marnier!





THE #1 OUTDOOR GRILL SURFACE MEETS TOP SELLING MULTI-COOKERS

The results are grilling magic! The Sear’NSizzle™ Grate by GrillGrate adds steakhouse searing and sizzles juices that create unmistakable grilled flavors right in your kitchen.

Precision Grilling Two Ways

The sky is the only limit to cooking on the Sear’NSizzle™ Grate by GrillGrate. Whether grilling rails up or rails down, preparing food becomes an adventure and a feast you will want to share.

Rails Up
Steaks
Chicken
Quesadillas
Corn On The Cob
Burgers
Seafood
Asparagus
Portabellas
Pizza



Rails Down
Eggs
Bacon
Hashbrowns
Pancakes
Grilled Cheese
Grilled Onions
Veggies
Stir Fry
Sliced meat

Experience Indoor Grilling Magic



PRECISION GRILLING TOOLS

Flip. Grab. Serve. Clean.

Visit GrillGrate.com

GrillGrate, LLC, P.O. Box 1674, Cartersville, GA 30120
877.380.2527 · info@grillgrate.com
GrillGrates Made in USA , GrateTool™ Made in China
US Patent 8,584,580 · EU Patent 2240057
AU Patent 2009206439

© Copyright 2021 GrillGrate, All rights reserved